

Garlic Shrimp Linguine

Jacob · 30/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

8

Description

This shrimp linguine is a dazzlingly simple and delicious recipe. It is an elegant dish to serve to drop-in dinner guests.

Ingredients

- - 1 pound uncooked linguine - 1 tablespoon butter - 3 tablespoons white wine - 3 cloves garlic
- minced - 2 teaspoons grated Parmesan cheese
- plus more for serving - 1 teaspoon chopped fresh parsley
- plus more for garnish - salt and pepper to taste - 1 pound medium shrimp
- peeled and deveined

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook linguine at a boil until tender yet firm to the bite
2. about 11 minutes. Drain. Melt butter in a medium saucepan over medium-low heat. Add wine
3. garlic
4. Parmesan cheese
5. and parsley. Season with salt and pepper. Simmer
6. stirring frequently
7. over low heat for 3 to 5 minutes. Increase heat to medium-high and add shrimp to the saucepan; cook until shrimp begins to turn pink
8. 3 to 4 minutes. Do not overcook. Divide pasta into 8 bowls. Spoon shrimp with sauce on top. Garnish with Parmesan cheese and parsley. Kraig Editor's Note: If you saw this recipe in the "Vegetable Insurgency" article in the Jun/Jul/Aug 2015 issue of Allrecipes
9. we added 5 ounces of baby spinach to it. If you want to add spinach to this dish
10. add it after you start cooking the shrimp. Then remove the pan from the heat
11. so the spinach wilts and the shrimp don't overcook.